

FOREIGN PLANT REVIEW FORM

REVIEW DATE

05-24-2000

ESTABLISHMENT NO. AND NAME

B-6, Zwan-Division of Hertog Union

CITY

Schoten

COUNTRY

Belgium

NAME OF REVIEWER

Dr.S.P.Singh

NAME OF FOREIGN OFFICIAL

Dr.F.Dingenen

EVALUATION

☒ Acceptable☐ Acceptable/
Re-review☐ Unacceptable

CODES (Give an appropriate code for each review item listed below)

A - Acceptable

M - Marginally Acceptable

U - Unacceptable

N - Not Reviewed

O - Does not apply

1. CONTAMINATION CONTROL		Cross contamination prevention	28 A	Formulations	55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing	29 A	Packaging materials	56 A
Water potability records	01 A	Product handling and storage	30 A	Laboratory confirmation	57 A
Chlorination procedures	02 A	Product reconditioning	31 A	Label approvals	58 A
Back siphonage prevention	03 A	Product transportation	32 A	Special label claims	59 A
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM		Inspector monitoring	60 A
Sanitizers	05 A	Effective maintenance program	33 A	Processing schedules	61 A
Establishments separation	06 A	Preoperational sanitation	34 A	Processing equipment	62 A
Pest --no evidence	07 A	Operational sanitation	35 A	Processing records	63 A
Pest control program	08 A	Waste disposal	36 A	Empty can inspection	64 A
Pest control monitoring	09 A	2. DISEASE CONTROL		Filling procedures	65 A
Temperature control	10 A	Animal identification	37 O	Container closure exam	66 A
Lighting	11 A	Antemortem inspec. procedures	38 O	Interim container handling	67 A
Operations work space	12 A	Antemortem dispositions	39 O	Post-processing handling	68 A
Inspector work space	13 A	Humane Slaughter	40 O	Incubation procedures	69 A
Ventilation	14 A	Postmortem inspec. procedures	41 O	Process. defect actions -- plant	70 A
Facilities approval	15 A	Postmortem dispositions	42 O	Processing control -- inspection	71 A
Equipment approval	16 A	Condemned product control	43 O	5. COMPLIANCE/ECON. FRAUD CONTROL	
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control	44 O	Export product identification	72 A
Over-product ceilings	17 A	Returned and rework product	45 A	Inspector verification	73 A
Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 A	Sampling procedures	47 O	Inspection supervision	76 A
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 O	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOP	82-A
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83-A
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		05-23-2000	B-45, Bauwens, N.V.	Zelev	
					COUNTRY Belgium
NAME OF REVIEWER Dr. S.P. Singh		NAME OF FOREIGN OFFICIAL Dr. L.K. Albrecht Van Brempt		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Dr.S.P.Singh	Dr.LK. Albrecht Van Brempt		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

M-52 = Boneless meat re-inspection program is not carried out as required-no records are maintained by Quality Control regarding defects in de-boned meat like bone, foreign material and hair etc. on daily basis.No mention of this check in HACCP.

M-76 = Monthly supervision of inspection system records were not kept.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05-22-2000	ESTABLISHMENT NO. AND NAME B-75, B.V.Heku		CITY Verne COUNTRY Belgium
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Coene Andre		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	

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Dr.S.P.Singh	Dr.Coene Andre		<input checked="checked" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

17-M=Condensation drip was observed in sausage manufacturing room from cooling equipment on ceilings. The cooling unit showed some rust.

20-M= Cracked wall and floor was noticed in several areas of establishment. Bread and other products like casings were stored in a cooler in open containers.(raw and cooked products stored without any separation.

28+30-M= Cross contamination was observed at several places , for example hand operated waste disposal-lid-hand-product, Knife and gloves left on the exposed product and Dirty plastic covering touching the cooked products.

31-M= Cooked slab bacon picked from the floor and put in a container on the floor and container put back on the boning table for trimming. Person did not wash hand and start working on boning line. No re-conditioning area designated.

33-M= There was no effective maintenance program to prevent rust, flaking paint and cracked floors and wall.

34-M= Pre-operational sanitation program was not monitored daily and no records were kept in SSOP procedures. Molds for cooked hams were reused several times without removing residue from last use.

76-M= Inspection system supervision not on monthly basis-3-4 times a year.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05-16-2000	ESTABLISHMENT NO. AND NAME EEG-93,N.V. Westvlees		CITY Westrozebeke COUNTRY Belgium
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Lic.Guy Lagae		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	

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			COUNTRY
			Belgium
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.Lic.Guy Lagae		<input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable

COMMENTS:

05-U= Water in sanitizer for knives in slaughter room near the final inspection station measured 77 C degree temperature according to local veterinarian in charge.

18-M=Overhead equipment (ducts, beams and rails) were not well maintained dust and rust were observed-potential contamination.

28-U=Contamination of carcasses was observed at the final trimming station by workers boot and heads were dragging on the edge of the platform.

30-M= Carcasses were touching contaminated surfaces at several places.

32-M=Truck was observed with Exposed product and doors open-in the dock area.

33-M= Effective maintenance was lacking in the slaughter area ceilings and rails.

73-M=Inspection staff was not enforcing US standards.

76-M=Supervision of the plant inspection staff is not done in the manner to assure US standards. Monthly supervisory reviews are not done according to USDA.

80-U=The establishment was not operating in a manner to be equal to US program.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS		REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY	
FOREIGN PLANT REVIEW FORM		05-16-2000	EEG-93-1, N.V. Westvlees	Westrozebeke	
				COUNTRY Belgium	
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Lic Guy Lagae		EVALUATION <input type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input checked="" type="checkbox"/> Unacceptable	
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COMMENTS:

05-M=Knife sterilizer was not provided in one of a cutting room.

07-M=There was a problem with flies in locker room and cutting room. Several flies were observed in locker room and cutting room. The door was open in locker room so flies were coming and entering cutting room.

12-M=Work spaces in cutting room in between different lines are not sufficient to prevent contamination of product while cleaning one line.

17-M= Dust and grease was observed on rails and condensation was observed in a small area in a cutting room.

18and 35-U=Dripping of water (Contaminated) was observed on the belt with pork product. The inspection staff did not take any corrective action and establishment reacted by stopping the line.

19 and 35-U= Two belts in a cutting room for incoming pork parts for deboning were insanitary. Both belts were worn out with holes and cuts.

20-M= Several places in the plant, floor needed repair work-puddles and cracks were observed.

28-and 30-U=Cross contamination was observed at several places-for example establishment employee contacting product with gloves -used on the floor for pallet handling.

33-M=There was lack of maintenance programs in cutting room area; spot of rust and broken equipment observed during this audit.

73-U= Inspector in charge did not take immediate corrective action on product contamination accident.

76-M=Inspection supervision is not on monthly basis-no regular visits.

80-U=USDA-requirements were not met Belgian authorities agreed to take proper action and proper corrective measures before it is listed in the United States List.

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					COUNTRY BELGIUM
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Frank Swartenbroux		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.Jos Duso Leil		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
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Over-product equipment	18 A	3. RESIDUE CONTROL		Export certificates	74 A
Product contact equipment	19 A	Residue program compliance	46 O	Single standard	75 A
Other product areas (inside)	20 M	Sampling procedures	47 O	Inspection supervision	76 M
Dry storage areas	21 A	Residue reporting procedures	48 O	Control of security items	77 A
Antemortem facilities	22 O	Approval of chemicals, etc.	49 O	Shipment security	78 A
Welfare facilities	23 A	Storage and use of chemicals	50 A	Species verification	79 A
Outside premises	24 M	4. PROCESSED PRODUCT CONTROL		"Equal to" status	80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim	51 A	Imports	81 A
Personal dress and habits	25 A	Boneless meat reinspection	52 A	SSOP	82-A
Personal hygiene practices	26 A	Ingredients identification	53 A	HACCP	83-A
Sanitary dressing procedures	27 O	Control of restricted ingredients	54 A		

FOREIGN PLANT REVIEW FORM (reverse)	REVIEW DATE	ESTABLISHMENT NO. AND NAME	CITY
	05-17-2000	B-156, DEKO, NV.Vleeswarenfabriek	HASSELT
			COUNTRY
			BELGIUM
NAME OF REVIEWER	NAME OF FOREIGN OFFICIAL		EVALUATION
Dr.S.P.Singh	Dr.Jos Duso Leil		<input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable

COMMENTS:

20-M=Several holes in production and non-production areas in walls were noticed because of plumbing changes. Establishment will seal these holes.

24-M= Several used equipments were stored close to outside wall creating a difficulty for controlling of rodents.

M-76-Supervision of the establishment staff is not on monthly basis, however , periodic review is done by Kring (regional) inspection authorities.

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE INTERNATIONAL PROGRAMS FOREIGN PLANT REVIEW FORM		REVIEW DATE 05-18-2000	ESTABLISHMENT NO. AND NAME B-477, Tops Food N.V.		CITY OLEN COUNTRY BELGIUM
NAME OF REVIEWER Dr.S.P.Singh		NAME OF FOREIGN OFFICIAL Dr.J. Vanbroeckhoven		EVALUATION <input checked="" type="checkbox"/> Acceptable <input type="checkbox"/> Acceptable/ Re-review <input type="checkbox"/> Unacceptable	
CODES (Give an appropriate code for each review item listed below) A - Acceptable M - Marginally Acceptable U - Unacceptable N - Not Reviewed O - Does not apply					
1. CONTAMINATION CONTROL		Cross contamination prevention		28 A	Formulations 55 A
(a) BASIC ESTABLISHMENT FACILITIES		Equipment Sanitizing		29 A	Packaging materials 56 A
Water potability records	01 A	Product handling and storage		30 A	Laboratory confirmation 57 A
Chlorination procedures	02 A	Product reconditioning		31 A	Label approvals 58 O
Back siphonage prevention	03 A	Product transportation		32 A	Special label claims 59 O
Hand washing facilities	04 A	(d) ESTABLISHMENT SANITATION PROGRAM			Inspector monitoring 60 A
Sanitizers	05 A	Effective maintenance program		33 A	Processing schedules 61 A
Establishments separation	06 A	Preoperational sanitation		34 A	Processing equipment 62 A
Pest --no evidence	07 A	Operational sanitation		35 A	Processing records 63 A
Pest control program	08 A	Waste disposal		36 A	Empty can inspection 64 A
Pest control monitoring	09 A	2. DISEASE CONTROL			Filling procedures 65 A
Temperature control	10 A	Animal identification		37 OA	Container closure exam 66 A
Lighting	11 A	Antemortem inspec. procedures		38 O	Interim container handling 67 A
Operations work space	12 A	Antemortem dispositions		39 O	Post-processing handling 68 A
Inspector work space	13 A	Humane Slaughter		40 O	Incubation procedures 69 A
Ventilation	14 A	Postmortem inspec. procedures		41 O	Process. defect actions -- plant 70 A
Facilities approval	15 A	Postmortem dispositions		42 O	Processing control -- inspection 71 A
Equipment approval	16 A	Condemned product control		43 O	5. COMPLIANCE/ECON. FRAUD CONTROL
(b) CONDITION OF FACILITIES EQUIPMENT		Restricted product control		44 O	Export product identification 72 A
Over-product ceilings	17 A	Returned and rework product		45 O	Inspector verification 73 A
Over-product equipment	18 A	3. RESIDUE CONTROL			Export certificates 74 A
Product contact equipment	19 A	Residue program compliance		46 O	Single standard 75 A
Other product areas (inside)	20 A	Sampling procedures		47 O	Inspection supervision 76 A
Dry storage areas	21 A	Residue reporting procedures		48 O	Control of security items 77 A
Antemortem facilities	22 O	Approval of chemicals, etc.		49 O	Shipment security 78 A
Welfare facilities	23 A	Storage and use of chemicals		50 A	Species verification 79 A
Outside premises	24 A	4. PROCESSED PRODUCT CONTROL			"Equal to" status 80 A
(c) PRODUCT PROTECTION & HANDLING		Pre-boning trim		51 A	Imports 81 A
Personal dress and habits	25 A	Boneless meat reinspection		52 A	SSOP 82-A
Personal hygiene practices	26 A	Ingredients identification		53 A	HACCP 83-A
Sanitary dressing procedures	27 O	Control of restricted ingredients		54 A	